

Pineapple Sorbet

Description

Full fruit sorbets must be made up of at least 45% fruit or 25% in the case of tangy fruit.

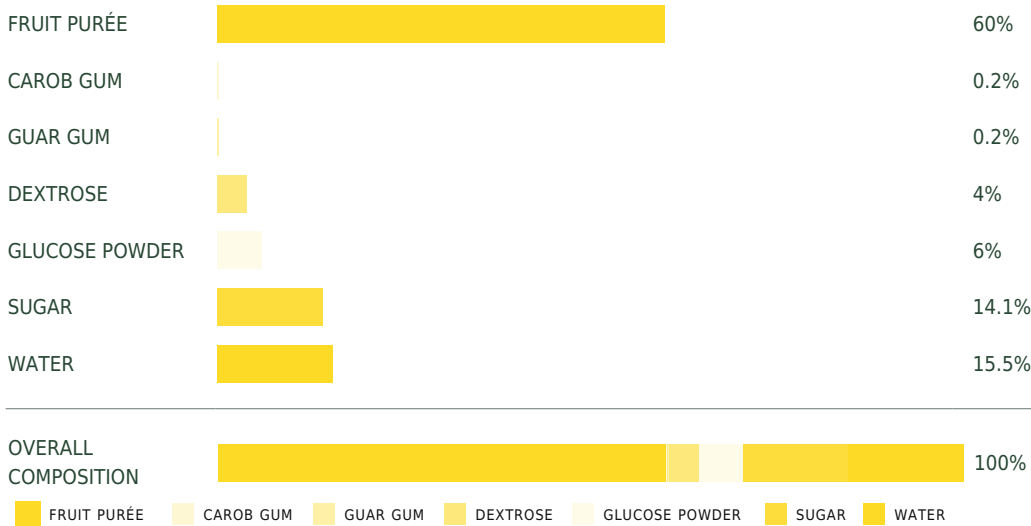
Using these percentages allows us to use this regulated designation.

Maximum recommended shelf life: 4 months

Suggested uses

- Ice cream
- Show cooking

Overall composition



| Composition | 1000 g | 100% |
|-----------------|--------|-------|
| Sugar | 141 g | 14.1% |
| Glucose powder | 60 g | 6% |
| Dextrose | 40 g | 4% |
| Carob gum | 2 g | 0.2% |
| Guar gum | 2 g | 0.2% |
| Water | 155 g | 15.5% |
| Pineapple purée | 600 g | 60% |

Expansion when whipped 163%

Pineapple Sorbet
PLANT-BASED

60% FRUIT PURÉE 24.1% ADDED SUGAR

Ingredients
Pineapple purée, Water, Sugar, Glucose powder, Dextrose, Carob gum, Guar gum

FREEZABLE 163% EXPANSION WHEN WHIPPED

Technique

Combine the sugar, powdered glucose, dextrose, carob gum and guar gum.

Sift into the water, then heat up to 185°F (85°C).

Quickly cool the syrup down to 40°F (4°C), then leave to set for at least 4 hours.

Add the fruit purée at 40°F (4°C) then mix using an immersion blender.

Churn, extract, mold and freeze, before storing at 0°F (-18°C).



FRUIT PURÉE USED

Extra Sweet Pineapple

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Color/Shine ,
A cold or slightly warmed purée ,
Plant-based recipe